

MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES BUREAU OF ENVIRONMENTAL HEALTH SERVICES FOOD ESTABLISHMENT INSPECTION REPORT

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ADDRESS: COUNTY: CITY/ZIP: BAKERY RESTABLISHMENT TYPE BAKERY RESTAURANT SCHOOL SENIOR CENTER TEMP. FOOD TAVERN BENIOR CENTER FROZEN DESSERT PRe-opening ROUTINE FROZEN DESSERT PROJED ROUTINE RO		CIION THIS DAY, THE ITEMS NOT ECTION, OR SUCH SHORTER PER S FOR CORRECTIONS SPECIFIED								COMP	BY THE PLY
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MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES BUREAU OF ENVIRONMENTAL HEALTH SERVICES FOOD ESTABLISHMENT INSPECTION REPORT

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Code Reference	Coro it	ome relate to general and the	CO	RE ITEMS		Correct by Initial
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